

**T**hese party cakes are simple to make, colorful, and, most of all, fun, for both you and the kids.

KÖNEMANN

ESTHER

CONFIDENT COOKING

# Kids' PARTY Cakes

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## USEFUL INFORMATION

Easy



A little care needed



More care needed



All our recipes are thoroughly tested. Standard metric measuring cups and spoons are used in the development of our recipes. All cup and spoon measurements are level. We have used 60 g eggs in all recipes. Sizes of cans vary from manufacturer to manufacturer and between countries; use the can size closest to the one suggested in the recipes.

### Weights and Measures

3 teaspoons	= 1 tablespoon	1 tablespoon	= ½ fluid ounce
4 tablespoons	= ¼ cup	1 cup	= 8 fluid ounces
5½ tablespoons	= ½ cup	1 cup	= ½ US-pint
8 tablespoons	= ½ cup	2 cups	= 1 US-pint
11 tablespoons	= ¾ cup	4 cups	= 1 quart
12 tablespoons	= ¾ cup	2 US-pints	= 1 quart
16 tablespoons	= 1 cup	4 quarts	= 3½ liters
1 tablespoon	= 20 milliliters	½ pound	= 125 grams
1 cup	= 250 milliliters	½ pound	= 250 grams
1.06 quart	= 1 liter	¾ pound	= 375 grams
		1 pound	= 500 grams

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# Helpful Hints For Successful Cake Decorating

**C**ake making and decorating should be fun. Here are some hints to help make cake decorating enjoyable and successful without intricate designs or the use of a template.

- ◆ Assemble all the ingredients and utensils before you start baking or decorating the cake.
- ◆ Use the correct sized and shaped pans. We take our measurements across the top of pans.
- ◆ Prepare pans before you begin. Brush pan/s with melted butter or oil. Line base and sides with waxed or parchment paper; grease the paper.
- ◆ Preheat oven to moderate 350°F.
- ◆ Establish size of board to be used, allowing ample space around the cake. Masonite is ideal for a cake board.
- ◆ Boards can be covered with foil, foil-covered paper, cellophane or wrapping paper of your choice.

**WARNING** Always remove skewers from cakes before you serve them. Never use toothpicks to hold cakes together. They can easily be hidden in a serving and a child can choke on them.

board, cut paper 2 inches larger than the board. Spread smooth surface of board with children's glue and press into center of wrong side



Creepy Bat, page 28

- ◆ To cover a round board, cut a circle 2 inches larger than the board. Spread smooth surface of board with children's glue and press into center of wrong side of paper. Cut extension at 1-inch intervals around board. Fold paper over edge of board and secure to back of board with tape. Cut out a paper circle and glue over back of board.
- ◆ To cover a rectangular or square

of paper. Fold corners, press firmly towards back of board and secure with tape. Cut a rectangle or square of paper and glue over back of board.

- ◆ Bake cakes for suggested time or until a wooden skewer or toothpick inserted near the center comes out clean. (Cakes baked in oven-proof bowls take longer, about 50 minutes.)

## Basic Butter Cake

*1/4 cup butter  
1 cup sugar  
1 egg, lightly beaten  
1 teaspoon vanilla  
1 1/4 cups all-purpose flour  
1 1/2 teaspoons baking powder  
2/3 cup milk*

- 1 Preheat oven to moderate 350°F. Brush pan (see chart, opposite, for sizes) with melted butter or oil. Line base and sides with waxed or parchment paper; grease paper.
- 2 Using electric beaters, beat butter and sugar in small mixing bowl until light and creamy. Add egg and beat thoroughly. Add vanilla; beat until combined.
- 3 Stir together flour and baking powder. Using a metal spoon, fold in flour mixture alternately with milk. Stir until just combined and mixture is almost smooth. Be careful not to overmix.
- 4 Spoon mixture into prepared pan; smooth surface. Bake 35 minutes or until a skewer comes out clean when it is inserted in center of cake.
- 5 Leave cake in pan 10 minutes before turning onto wire rack to cool. Remove paper.

Butter cakes can be baked up to 3 months before using. Cover with plastic wrap and store in freezer. Remove from freezer, stand, uncovered, 10 minutes before cutting to shape. Stand further 15 minutes before decorating. Freeze leftover cake pieces and use later for desserts, if desired.

## Fluffy Icing

*1 cup sugar  
1/3 cup water  
2 egg whites*

- 1 Combine sugar and water in small pan. Stir constantly over low heat until mixture boils and sugar has dissolved. Simmer, uncovered, without stirring for 5 minutes.
- 2 Using electric beaters, beat egg whites in a clean, dry mixing bowl until stiff peaks form.
- 3 Pour hot syrup in a thin stream over egg whites, beating

constantly until icing is thick, glossy and increased in volume.

## Basic Butter Cream

*1/2 cup butter  
4 cups powdered sugar, sifted  
1/4 cup milk  
1 teaspoon vanilla*

- 1 Beat butter in small mixing bowl until light and creamy.
- 2 Gradually add 2 cups sugar, beating well. Add milk and vanilla, beating well. Add remaining sugar and beat till well combined.

You will need 1 package 1-layer size cake mix or 1 quantity Basic Butter Cake to fill the following sized pans.

8 x 1 1/2-inch or 9 x 1 1/2-inch	round cake pan
8 x 8 x 2-inch	square cake pan
8-inch	tube pan
11 x 7 x 1 1/2-inch	shallow oblong cake pan
9 x 5 x 2-inch	bread/loaf pan
5-cup capacity	oven-proof bowl
12	cupcakes

You will need 1 package 2-layer size cake mix or 2 quantities Basic Butter Cake to fill the following sized pans.

2 8 x 1 1/2-inch or 9 x 1 1/2-inch	round cake pans
2 8 x 8 x 2-inch	square cake pans
13 x 9 x 2-inch	rectangular cake pan
15 x 10 x 1-inch	jelly roll pan
7-cup capacity	oven-proof bowl
9-cup capacity	oven-proof bowl
10-cup capacity	oven-proof bowl
24	cupcakes



## Drum



1 covered board  
2 8- or 9-inch round  
Basic Butter Cakes or  
purchased sponge cakes  
 $\frac{1}{3}$  cup strawberry jam  
1 quantity Basic Butter  
Cream  
green food coloring  
1 yard green ribbon  
licorice or fruit-flavored  
candy squares  
2 chopsticks  
candy for drum sticks  
colored dragees

1 Sandwich cakes together with jam. Position on board.  
2 Tint half the butter cream pale green. Divide remaining butter cream into two portions. Leave one portion plain, tint second portion dark green. Spread plain icing over top of drum; pale green icing around side of drum.

3 Cut ribbon into required lengths to fit around side of drum. Press ribbon onto side of cake in zig-zag pattern.  
4 Press licorice or fruit-flavored candy onto side of cake. Pipe dark green icing over top rim of drum. Cover chopsticks with foil and place candy on ends to make drumsticks. Complete cake, as illustrated.

### HINT

Colored dragees (small decorative balls) add a festive look to decorated cakes, but be sure to read the label. Some dragees are not edible and should be removed from the cake before serving.



1. Spread strawberry jam over cake and place second cake on top.



2. Spread plain icing over the top of drum and pale green icing around sides.



3. Cut green ribbon and arrange in a zig-zag pattern around drum.



4. Arrange licorice or fruit-flavored candy around sides of drum.



## Teddy Bear



- 1 Basic Butter Cake from 9-cup oven-proof bowl
- 1 Basic Butter Cake from 5-cup oven-proof bowl
- 1 purchased 6½ x 3-inch pound cake, angel food cake or banana bread
- 1 quantity Fluffy Icing
- red and yellow food coloring
- 2 round flat chocolate-covered cookies
- licorice strips
- 2 plastic eyes
- assorted candy
- 14 inches of ribbon

- 1 Cut 1 inch off one end of large cake and ½ inch off opposite end. Stand on prepared board on 1 inch cut edge.
- 2 Cut ½ inch off one end of smaller cake. Attach head to body with skewers. Cut pound cake crosswise into 4 even portions. Set aside 2 of the portions for the legs. Trim to size. Halve 1 of the remaining portions lengthwise for arms. Attach pound cake portions onto cake with skewers. Tint all but 1 cup icing with 1 drop red and 3 drops yellow food coloring to make brown.
- 3 Spread tinted icing over all of cake. Attach cookies to head with skewers.
- 4 Decorate cake, as illustrated.



1. Cut a slice off both ends of large bowl cake.



2. Assemble cake with skewers.



3. Swirl plain icing onto belly, head and paws.



4. Decorate cake with eyes, cookies, candy, and bow.

### HINT

We've chosen to make this cake in the traditional teddy bear color of brown. But he could just as easily be covered with blue, red or green icing, or stripes or polka dots. There's no reason for teddy to be a male, either. A girl teddy could be iced in pink, adorned with a bright pink bow, and given some yellow popcorn for her hair. Cake decorating is a form of self-expression—so express yourself!







## Happy Humpty on the Wall



1 covered board  
1 8- or 9-inch round  
Basic Butter Cake or  
purchased sponge cake  
1 13 x 9 x 2-inch Basic  
Butter Cake  
2 quantities Basic Butter  
Cream  
yellow food coloring  
rectangular chocolate-  
covered cookies  
assorted candy  
20 inches colored ribbon

- 1 Using a sharp knife, trim the edges of round cake to form an egg shape.
- 2 Position cut Humpty shape onto rectangular cake (wall), using skewers. Tint Basic Butter Cream yellow.
- 3 Spread front, back, top and sides of the wall smoothly with two-thirds of the tinted icing. Press the chocolate cookies onto wall in a brick pattern as shown, cutting them to fit. Spread remaining icing all over Humpty's head.
- 4 Decorate Humpty's face with assorted candy, as illustrated. Position a big ribbon bow onto Humpty's neck last.



1. Cut round cake into oval shape for Humpty.



2. Attach two cakes with skewers.



3. Press chocolate cookies into wall in brick pattern.



4. Make face with candy and finish with bow.

### HINT

This is one of the easiest cakes to make, ideal for a first-time cake decorator. Children can help with the decorating, too, for their own party or for a younger brother or sister. Make sure the Basic Butter Cream is at room temperature before you ice the cake. If it is too cold, it will be hard to spread, and rough handling could cause the cake to crumble into pieces.



## Clown

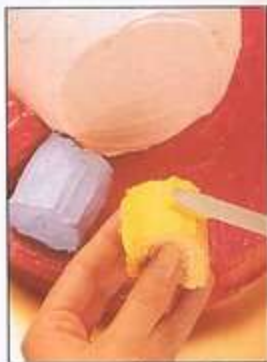


- 1 covered board  
1 9-inch round Basic Butter Cake  
1 Basic Butter Cake from 5-cup oven-proof bowl  
2 quantities Basic Butter Cream  
pink, black, blue, yellow, violet and green food coloring  
3 purchased miniature cream-filled cake rolls  
1 large muffin  
2 plastic eyes  
licorice twists  
toasted or white marshmallow  
assorted candy

1 Place round cake onto prepared board. Turn bowl cake on its side; cut  $\frac{1}{2}$  inch off one end of cake. Attach, cut-side down, onto round cake with skewers.  
2 Cut  $\frac{1}{2}$ -inch slice diagonally off one side of head; hat will be placed here. Divide icing into three portions. Tint all but 1 tablespoon of one portion deep pink; tint remaining tablespoon dark grey. Tint two-thirds of second portion pale pink; make remaining one-third blue. Divide third portion of icing into three portions; tint yellow, violet and green. Spread base with two-



1. Attach head with skewers.



2. Ice top and sides of miniature cake rolls.



3. Pipe smiling mouth on clown in deep pink icing.



4. Place muffin in position for hat; decorate face.

thirds deep pink icing; spread pale pink over head. Cover top and sides of miniature cake rolls with desired colored icings. Cut in half crosswise and arrange on cake with cut side toward head.

3 Pipe mouth onto cake with reserved deep pink

and overpipe a smiling line in dark grey or use licorice strips.

4 Cut off rounded top of muffin (hat) and spread with blue icing; attach hat to side of head with skewers or icing. Position eyes onto face. To complete cake, decorate as shown.





## Alphabet Blocks



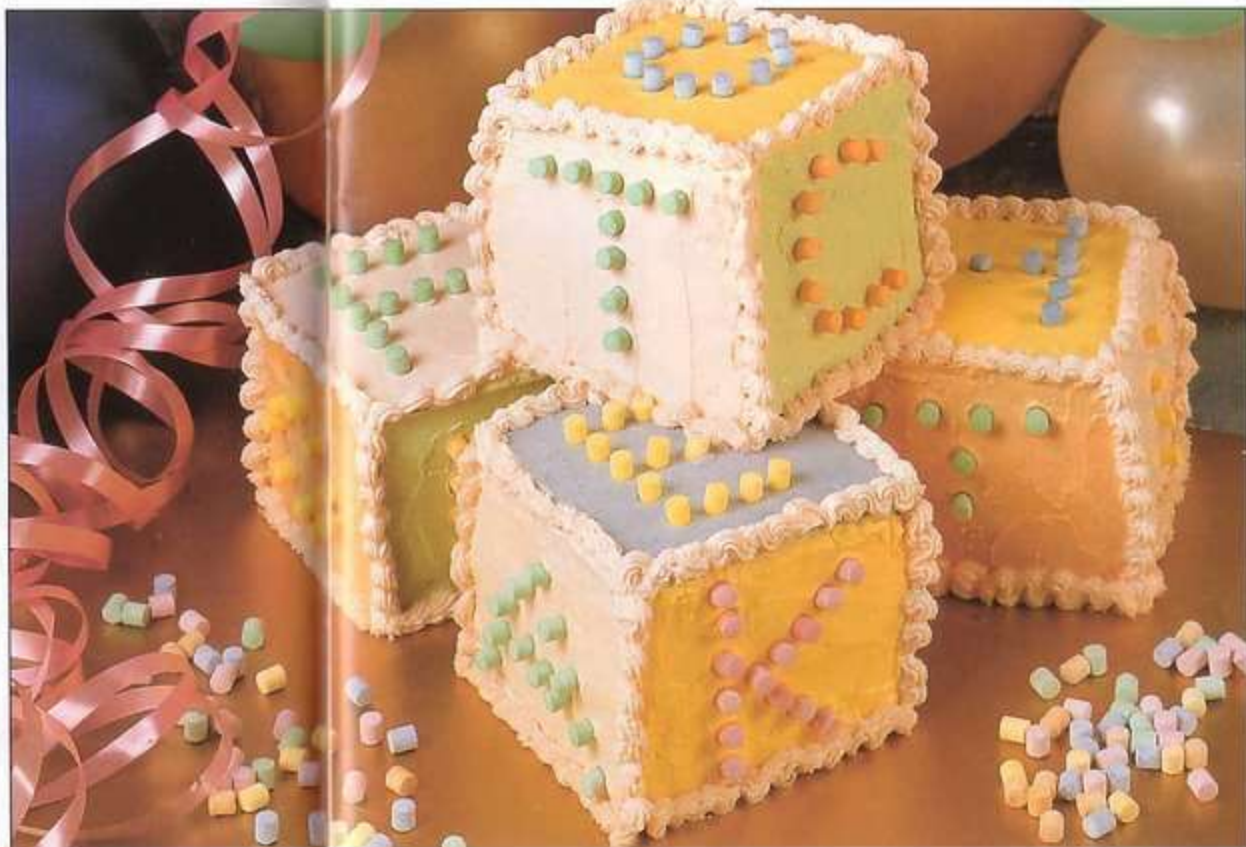
1 covered board  
2 8-inch square Basic Butter Cakes  
1 quantity Basic Butter Cream  
pink, yellow, green, apricot and violet food coloring  
miniature colored marshmallows

1 Sandwich both cakes together with some of the butter cream. Trim edges; cut cake into four squares.  
2 Divide icing into six portions. Tint two portions pink and each of the four remaining portions a different color. Spread a different color icing over each side of blocks.  
3 Pipe a shell border along edge of each side of the blocks with one portion of pink icing.

4 Carefully arrange onto prepared board, as shown. Decorate with marshmallows, as shown.

### HINT

These blocks may be decorated any way that appeals to you. You can pipe faces onto them, or people, objects or animals; you can make abstract designs with icing or candy; you can put numbers on them; or your children can make up their own patterns. It's important to arrange the blocks before you do your final decorations, because if they're moved, you could ruin your design.



1. Sandwich cakes with butter cream and cut into four squares.



2. Spread a different-colored icing on each side of blocks.

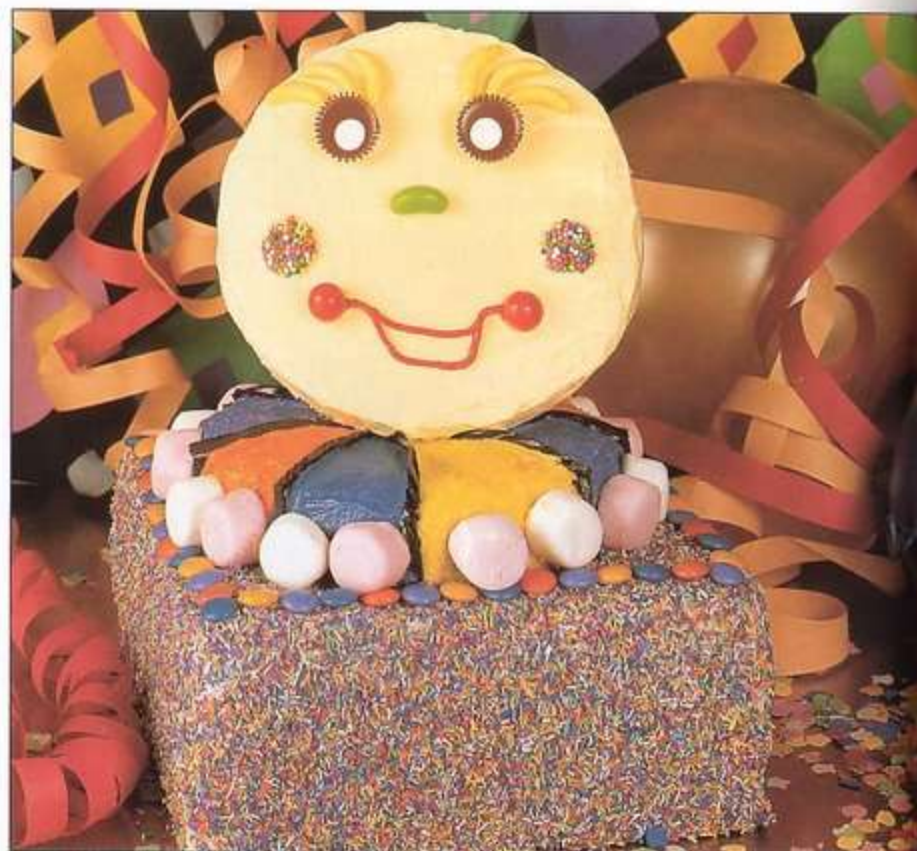


3. Pipe a shell border in pink icing around all the edges.



4. Arrange cakes on board and decorate with miniature colored marshmallows.





## Jack-in-the-Box



1 covered board  
2 8-inch square Basic Butter Cakes  
2 8-inch round Basic Butter Cakes or purchased sponge cakes  
2 quantities Basic Butter Cream  
colored sprinkles  
blue, violet, orange, yellow and red food coloring  
licorice strips  
assorted candy marshmallows

1 Sandwich square cakes together with some of the butter cream. Place on prepared board. Divide icing into two portions. Spread one portion plain icing over square cake; reserve  $\frac{2}{3}$  cup for face. Press sprinkles over top and sides of square cake with a small metal spatula.

2 Divide remaining icing into four portions. Tint each one a different color (not including red). Pipe lines with plain icing onto one round cake to mark frills. Spread colors alternately onto cake within the lines, as shown.

3 Position iced round cake onto sprinkle-covered cake. Cut licorice into pieces. Arrange on iced round cake, as shown, with marshmallows.

4 Position head (remaining round cake) onto decorated round cake using skewers. Tint reserved plain icing yellow. Spread over head. Tint 2 teaspoons leftover yellow icing red for the lips. Pipe lips onto face, as shown. Complete cake, as illustrated.



1. Spread sandwiched cakes with icing and cover with sprinkles.



2. Pipe lines to indicate frills and fill in with colored icing.



3. Arrange licorice strips and marshmallows on round cake.



4. Place Jack's head on round cake and ice and decorate, as shown.



## Numbers 1-10.

**H**ere are some delightfully quick and easy birthday cake ideas for children one to 10 years of age. Use our ideas to create designs of your own. Let your imagination run wild!

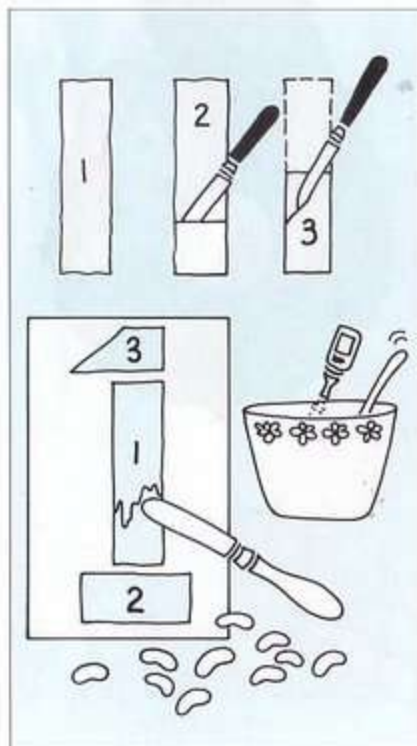






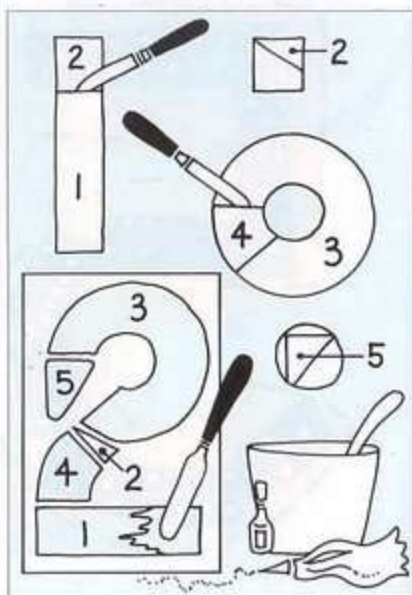
1 covered board  
1 8-inch square Basic Butter Cake  
1 quantity Basic Butter Cream  
yellow food coloring  
jelly beans

- 1 Cut cake into 3 equal strips. Leave one strip of cake as is (1).
- 2 Cut 2 inches off the end of the second strip of cake (2).
- 3 Cut remaining strip of cake in half. Cut diagonally across one of these portions for the top of the number (3).
- 4 Tint butter cream yellow, assemble and decorate cake, as shown.



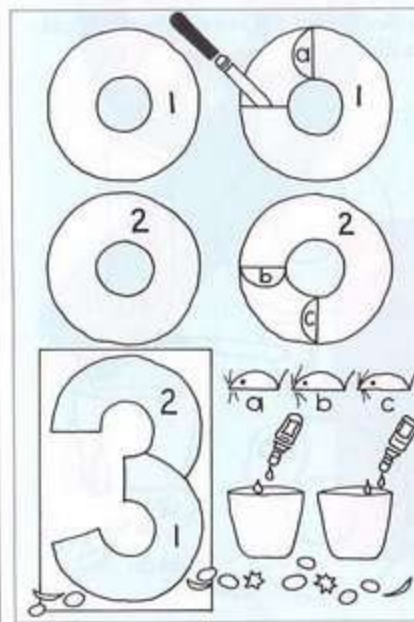
1 covered board  
1 8-inch square Basic Butter Cake  
1 8-inch round Basic Butter Cake  
1 quantity Fluffy Icing  
pink food coloring  
candy for eye  
6 marshmallows

- 1 Cut a portion off square cake to measure  $8 \times 2\frac{1}{2}$  inches. Cut about 2 inches off this piece. Use long piece for base of number two. Reserve small piece.
- 2 Cut a 2-inch circle out of the center of round cake to make a ring cake. Reserve center. Cut out  $\frac{1}{3}$  of the ring cake. Assemble cake pieces on board, as shown. For beak, cut out a piece of cake from reserved center.
- 3 Tint  $\frac{1}{3}$  cup icing dark pink, all but 2 tablespoons pale pink.
- 4 Decorate cake, as illustrated.



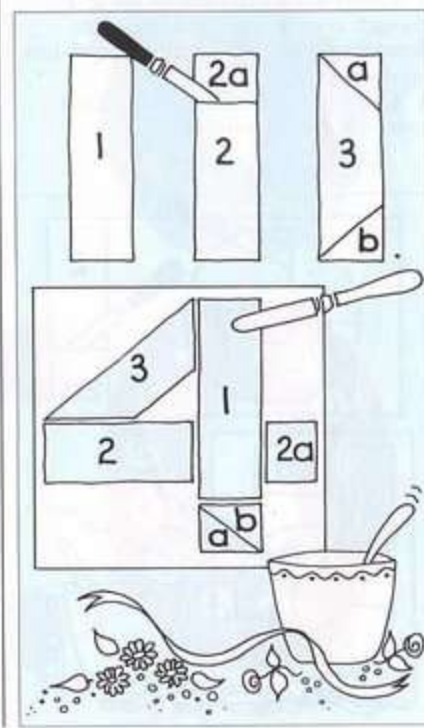
1 covered board  
2 8-inch round Basic Butter Cakes  
1 quantity Basic Butter Cream  
red and black food coloring  
assorted candy  
licorice strips  
flaked and shredded coconut

- 1 Cut a 2-inch circle out of center of cakes. Cut out  $\frac{1}{4}$  of first ring cake; place remainder on board as base of number. Cut out  $\frac{1}{3}$  of second cake; shape to fit against base.
- 2 Cut three half circles from leftover cake pieces for mice.
- 3 Divide icing in two. Leave one portion plain. Tint all but  $\frac{1}{2}$  cup of remaining icing red; tint remaining icing grey.
- 4 Decorate, as illustrated.



1 covered board  
1 13 x 9 x 2-inch Basic Butter Cake  
1 quantity Fluffy Icing  
blue food coloring  
silver dragees  
tiny posy of flowers  
ribbon

- 1 Cut cake into 3 13-inch strips. Place one strip of cake onto board. Cut one-quarter off second strip of cake, set aside. Cut diagonally across each end of remaining strip of cake.
- 2 Assemble cake, as shown.
- 3 Tint icing light blue. Spread over top and sides of cake.
- 4 Decorate, as illustrated.







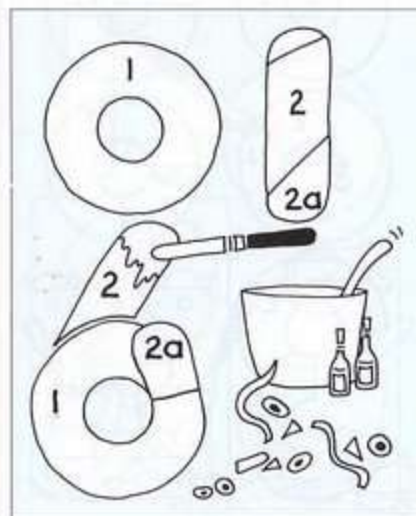
1 covered board  
1 13 x 9 x 2-inch  
Basic Butter  
Cake  
1 quantity Basic  
Butter Cream  
yellow food coloring  
10-12 rectangular  
chocolate-covered  
cookies  
licorice strips

- 1 Cut one 8-inch ring out of cake. Cut remaining cake into one strip measuring  $8 \times 2\frac{1}{2}$  inches. Cut about  $\frac{1}{3}$  off this strip. Cut out  $\frac{1}{4}$  of ring cake. Assemble cake on board, as shown.
- 2 Reserve 2 tablespoons plain icing. Tint remaining icing yellow.
- 3 Cover cake with yellow icing. Press enough cookies on top of cake for dominoes. Use plain icing to pipe dots on dominoes.
- 4 Cut licorice into strips. Position onto cake, as illustrated.



1 covered board  
1 13 x 9 x 2-inch  
Basic Butter Cake  
1 quantity Basic  
Butter Cream  
twisted licorice cut  
into  $\frac{1}{2}$ -inch pieces  
assorted candy for  
face  
green and violet food coloring

- 1 Cut one 8-inch ring out of cake. Cut remaining cake into one strip measuring  $8 \times 2\frac{1}{2}$  inches. Cut strip of cake  $\frac{3}{4}$  inch diagonally across one end and  $1\frac{1}{2}$  inches diagonally across the other. The larger end will be used for the top of the number.
- 2 Assemble cake, as shown.
- 3 Tint all but  $\frac{1}{2}$  cup icing bright green. Tint 2 teaspoons icing violet, and remaining icing pale green.
- 4 Spread top and sides of cake with bright green icing. Use pale green for scales; violet for brows. Decorate cake, as illustrated.

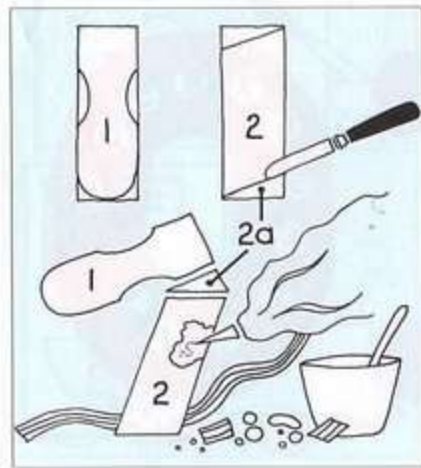






1 covered board  
1 8-inch square Basic Butter Cake  
1 quantity Basic Butter Cream  
caramel and orange food coloring  
licorice strip  
assorted candy

- 1 Cut cake into two 8 x 2½-inch strips. Place one strip of cake onto board for top of number seven and cut a small curve into top left side. Round off end for nose and cut another shallow curve on right side of cake.
- 2 Cut second strip of cake ½ inch diagonally across both ends. Position one of cut-out pieces on top of second cake, as shown. Assemble cakes.
- 3 Tint all but 1 cup icing caramel-brown; spread over cake. Tint reserved icing orange. Pipe blotches, as shown. Tint leftover icing dark orange. Use to outline blotches.
- 4 Cut licorice into pieces for mane. Decorate, as illustrated.



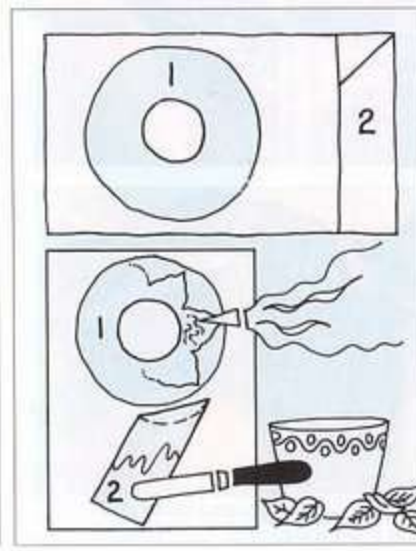
1 covered board  
2 8-inch round Basic Butter Cakes  
1 quantity Basic Butter Cream  
blue food coloring  
licorice strips  
1 plastic train set

- 1 Cut a 2-inch circle out of the center of each cake. Cut ¼ inch off base of both and assemble, as shown.
- 2 Tint icing blue; spread over top and sides of cake.
- 3 Cut licorice into long strips and short strips. Position long strips on cake for railway line. Place short strips across tracks.
- 4 Complete cake, as shown.



1 covered board  
1 13 x 9 x 2-inch Basic Butter Cake  
1 quantity Basic Butter Cream  
blue and orange food coloring  
leaf-shaped candy  
marshmallows  
yellow sprinkles  
assorted candy

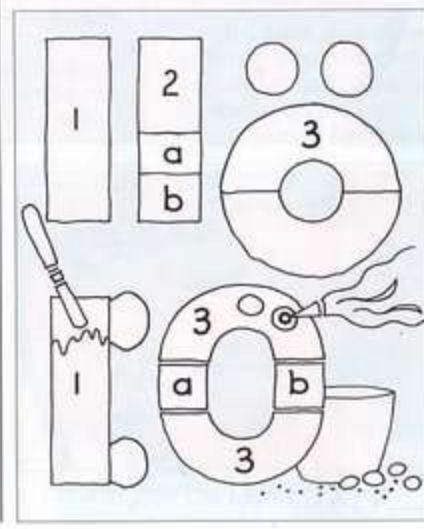
- 1 Cut one 8-inch ring out of cake. Cut remaining cake into an 8 x 2½-inch strip. Place ring cake onto board. Cut 1½ inches diagonally across one end of strip of cake. Curve slightly to fit against ring cake. Tint ½ cup icing orange; remaining icing blue.
- 2 Spread top and sides of cake with blue icing.
- 3 Pipe orange petals onto cake, fill with orange icing, as shown.
- 4 Cut marshmallows in half. Pinch ends to shape. Top with sprinkles. Complete cake, as illustrated.



1 13 x 9 x 2-inch Basic Butter Cake

2 cupcakes  
2 quantities Basic Butter Cream  
red and black food coloring  
10 flat white mints or candy  
silver dragees  
20 inches red curling ribbon  
1 covered board

- 1 Cut one 8-inch ring out of cake. Cut remaining cake into two 8 x 2-inch strips. Place one strip of cake on its side, on board. Place a cupcake at each end as earpiece and mouthpiece for receiver. Cut second strip of cake in half. Reserve half for another use.
- 2 Cut remaining half in two. Cut ring cake in half. Assemble cakes on board, as shown.
- 3 Tint all but 3 tablespoons icing red. Tint remaining icing black. Spread top and sides of cakes with red icing.
- 4 Pipe black numbers onto mints. Decorate cakes, as illustrated.





## Pirate Pete



- 1 covered board
- 1 13 x 9 x 2-inch Basic Butter Cake
- 2 quantities Basic Butter Cream
- violet, caramel and chocolate-brown food coloring
- 1 8-inch round Basic Butter Cake or purchased sponge cake
- 20 toothpicks
- flat round chocolate-covered cookie
- assorted candy
- licorice strip

- 1 Cut rectangular cake into shape of hat, as shown.
- 2 Position hat on board. Reserve  $\frac{1}{3}$  cup plain icing. Divide remaining icing into three portions. Tint one portion dark violet, second portion caramel and third portion

- chocolate-brown. Spread violet over hat.
- 3 Position head (round cake) onto hat. Spread caramel icing over head. Use brown icing to pipe pirate's hair.
- 4 Tape toothpicks together firmly. Dip ends into brown food coloring and dab onto pirate's chin, as shown. Pipe skull and crossbones and right eye with plain icing in small bag. Cut a small piece diagonally off cookie for eye patch. Complete cake, as illustrated.

## HINT

Add food coloring to icing gradually. Use the tip of a skewer to tint small amounts of icing; an eye dropper can be used for larger quantities.



1. Cut pieces out of rectangular cake to form hat shape.



2. Place hat on prepared board and cover with violet icing.



3. Position head on board, ice and pipe on brown icing for hair.



4. Decorate face. Use toothpicks dipped in brown food coloring to dab on whiskers.



## Miss Dolly



1 covered board  
1 Basic Butter Cake from  
10-cup oven-proof bowl  
1 quantity Basic Butter  
Cream  
6-inch hard plastic doll  
red and yellow food  
coloring  
12 pink ribbon roses  
silver and pink dragees  
16 inches of lace  
trimming

- 1 Trim cake surface. Center cake on prepared board and attach with a little icing. Press doll firmly but carefully into cake to waist level. Tint one-third icing yellow. Tint  $\frac{1}{3}$  cup icing light pink; tint remaining icing dark red.
- 2 Mark underskirt scallops onto cake with a skewer. Pipe yellow icing in rows onto cake, starting at base of underskirt.
- 3 Swirl red icing onto remaining cake. Pipe dark red icing on bodice and light pink trim on dress.
- 4 Decorate cake, as shown. Position lace onto dress last.



1. Press doll firmly into cake up to waist.



2. Pipe underskirt scallops onto base.



3. Swirl red icing onto remaining cake.



4. Place lace around bottom of dress last.

### HINT

To make a disposable piping bag, you will need a sheet of parchment or waxed paper 12 x 12 inches or 12 x 16 inches. Fold in half lengthwise. Fold and twist paper to form a cone. Tape or staple along outside of cone. For a shortcut version that doesn't require a nozzle, use a heavy plastic sandwich bag or envelope. Half fill bag with icing, seal and snip the point off one of the corners.





## Creepy Bat



1 covered board  
1 9-inch round Basic Butter Cake  
2-inch round cutter  
1 quantity Fluffy Icing  
black food coloring  
assorted candy

1 Cut cake in half. For bat wings, cut three half circles along straight edge of each cake half using the cutter to form scallops.  
2 Arrange the bat wings onto prepared board. Join 2 half cakes together for bat body as shown. Tint all but 1 cup icing dark grey. Tint remaining icing black. Spread grey icing over top of wings and bat body. Give the icing on the wings a rough texture with a fork. Spread all but 2

tablespoons black icing below wings.

3 Pipe black icing around body and wings as shown.

4 Insert skewers into candy for ears and attach to head. Decorate cake, as illustrated. Stick-on stars and moons may be placed on the board, if desired.

### HINT

Trim top and sides of cakes with a serrated knife for best results. Use underside of cake as top; it will produce a smoother, flatter surface. Fully-iced cakes can be made ahead and frozen for up to three months. Decorate with candy and ribbons, etc., on the day to be used.



1. Using cutter, cut three half circles from straight edge of each cake half.



2. Place pieces on board, cover top of wings and body with dark grey icing.



3. Pipe black icing to outline bat body and wings.



4. Decorate face, as shown. Use skewers to attach candy as ears.



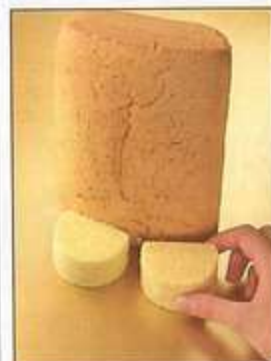


## Robby Robot



1 covered board  
1 9 x 5 x 2-inch Basic  
Butter Cake loaf  
1 purchased 6½ x 3-inch  
pound cake or other cake  
1 quantity Basic Butter  
Cream  
red, green, orange and  
violet food coloring  
4 lollipops  
2 chocolate-covered candy  
sticks or cookies  
assorted candy

1 Stand loaf cake upright on prepared board, with top of loaf facing the front. Trim base, if necessary. Cut pound cake in half crosswise. Using one of the halves, cut it into 2 rounded feet for the robot. Position feet at base of robot, as shown.  
2 Trim remaining half of pound cake down to a 3-inch circle for head. Divide icing into two portions. Tint one portion red. Leave ½ cup untinted. Tint 3 tablespoons green, 1 tablespoon orange and remaining icing violet. Spread red icing on body and violet on feet. Make a rectangle in center of body with plain icing for control panel. Spread head with plain icing; attach it to the body with skewers or icing.



1. Position pound cake pieces at base for feet.



2. Ice parts. Attach head to body with skewers.



3. Pipe details on body.



4. Press lollipops into sides for arms.

3 Pipe orange lines and mouth. Pipe green lines, dots on feet and squiggles around face.  
4 Press lollipops into sides of cake for arms; attach candy sticks to head for antennae. Decorate remaining cake, as illustrated.

### HINT

Spread a small quantity of icing onto the prepared board and place cake on it. This will prevent the cake from sliding around when it is being decorated, transported or stored.



# Spinning Spaceship



1 covered board  
1 8- or 9-inch round Basic Butter Cake  
1 quantity Fluffy Icing  
red, black and yellow food coloring  
licorice strips  
2 chocolate-covered marshmallow cookies  
silver dragees  
4 lollipops  
assorted candy

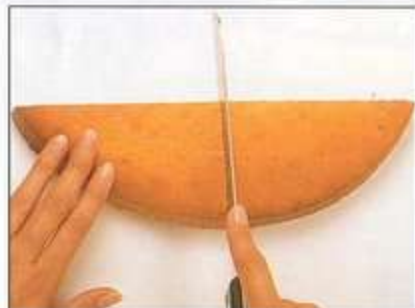
- 1 Cut a 3-inch wide slice across the cake and cut this slice in half.
- 2 Place halves onto prepared board, on either side of the remaining cake (which is the ship body), as shown.
- 3 Tint  $\frac{1}{4}$  cup icing red and  $\frac{1}{4}$  cup icing black. Reserve 1 tablespoon

plain icing. Tint remaining icing yellow. Spread the yellow icing over the main body of the spaceship and over the base.

- 4 Use red and black icings to pipe windows and lines, as shown. Place licorice onto spaceship, as shown. Position marshmallow cookies and lollipops, as shown. Pipe on face with plain icing. Complete decorating cake, as shown.

## HINT

Use piping bags with or without nozzles for the finishing touches. Use a paper piping bag and discard when finished or use a cloth or plastic bag.



1. Cut a slice off bottom of cake, and cut it in half.



2. Position pieces on either side of remaining cake.



3. Frost top and base of spaceship with yellow icing.



4. Pipe on details; position cookies, candy and lollipops.



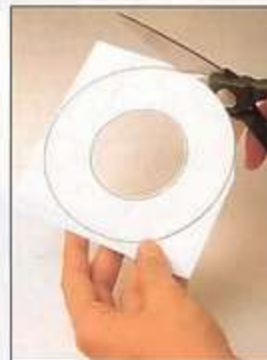


## Sam Snowman



1 covered board  
5-inch cardboard circle  
1 Basic Butter Cake from  
9-cup oven-proof bowl  
1 Basic Butter Cake from  
5-cup oven-proof bowl  
1 quantity Fluffy Icing  
black food coloring  
1 large purchased cupcake  
or muffin  
colored dragees  
assorted candy  
twisted licorice stick  
20 inches ribbon  
toothpicks  
rubber band

1 Cut a 1½-inch circle from center of 5-inch cardboard circle to form a ring. Place large cake onto prepared board. Stand small cake on its side, cut ¾ inch across cake. Position small cake on larger cake using skewers or icing to attach.  
2 Tint 1 cup icing black; leave remaining icing plain. Spread plain icing roughly over snowman.  
3 Spread black icing onto one side of cardboard ring and muffin. Position ring onto snowman's head. Attach muffin to cake with skewers through center of ring to make hat.



1. Cut out ring from cardboard circle.



2. Cover head and body with plain icing.



3. For hat, place muffin on ring and ice black.



4. Make broom out of toothpicks and licorice.

4 Decorate hat with dragees and add finishing touches, as shown. Place ribbon around snowman's neck and tie loosely. Do this last. To make broom, attach toothpicks to licorice stick with rubber band.

### HINT

Flat-bladed knives, small metal spatulas, rubber or plastic spatulas are ideal for spreading icing onto cakes. Forks can be used for swirling or creating lines or special effects on the icing.





1. Trim sides off strip of cake for peaked roof; place on top of trimmed oval cake.



2. Frost ark and roof, as shown.



3. Stick waffle cookies on both sides of shaped roof.



4. Cover sides with licorice or candy logs; decorate with animals and candy.

## Noah's Ark



1 covered board  
1 13 x 9 x 2-inch Basic Butter Cake  
2 quantities Basic Butter Cream  
orange, pink and violet food coloring  
waffle cookies  
assorted candy  
small plastic animals

1 Cut 1½ inches off each long side of the cake to make 2 strips. Cut strips into two 7-inch lengths. Cut corners off remaining cake to form a long narrow oval. Place on prepared board.  
2 Divide icing into three portions. Tint one orange, one pink and one violet. Place long cut sides of 7-inch strips together and glue together with violet icing to form cabin. Trim to

form a peaked roof. Set aside. Spread orange over sides of ark. Spread pink on deck. Place cabin on deck and frost with violet icing, as shown.  
3 Press halved waffle cookies onto both sides of the cabin roof.  
4 Arrange cookies or candy around the base of the ark. Place round candy on sides of cabin for windows. Complete cake, as shown.

### HINT

The basic food colors of red, yellow, green, and blue can be found at most grocery stores. Otherwise try specialty food stores.



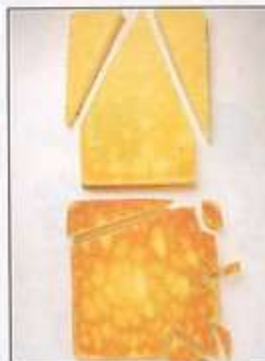


## Wilma Witch



1 covered board  
1 13 x 9 x 2-inch Basic Butter Cake  
1 8-inch square Basic Butter Cake  
1 quantity Fluffy Icing orange, violet, green and blue food coloring  
currants and raisin  
licorice twists and strips  
assorted candy

- 1 Cut out hat from rectangular cake and witch head from square cake, as shown.
- 2 Arrange cakes on prepared board. Tint half icing orange, 3 tablespoons icing violet for lips, 1 tablespoon green for veins in eye, remaining icing blue for hat.
- 3 Using a small metal spatula, spread blue icing over hat; orange over face.
- 4 Pipe lips onto cake. Using appropriate candy, place teeth and eye onto cake; pipe veins on eye. Use currants for warts on chin and raisin for mole on nose. Arrange licorice for hair, and make insects on hat out of candy. Decorate with remaining candy, as illustrated.



1. Trim rectangular cake for hat, square cake for head.



2. Place cakes in position on board.



3. Use blue icing for hat, orange for face.



4. Pipe lips. Add eye, teeth and hair. Decorate.

### HINT

Piping nozzles help add a professional look to home-decorated cakes. The nozzles come in different sizes and are available at department stores, kitchenware shops and specialty cake decorating shops. To use a nozzle, cut  $\frac{1}{4}$  inch off the end of bag before filling it with icing. Insert nozzle, then spoon icing into bag; press towards tip. Fold ends over bag to enclose icing. Use a slow and steady squeeze to pipe icing onto cake.





## Lovable Lucy



1 covered board  
1 8- or 9-inch round Basic Butter Cake or purchased sponge cake  
1 13 x 9 x 2-inch Basic Butter Cake  
2 cupcakes or muffins  
2 quantities Basic Butter Cream  
pink and green food coloring  
2 cups colored popcorn  
2 toasted or white marshmallows  
assorted candy  
pink dragees  
plastic eyes  
8 inches lace trim  
2 bows

- 1 Place round cake at top of prepared board. Shape rectangular cake into dress, as shown. Position onto board with head. Add cupcakes for feet. Cut cake trimmings down to size for arms and position onto board.
- 2 Reserve  $\frac{1}{2}$  cup plain icing for feet. Tint 1 cup icing pink for skin; tint remaining icing green for dress. Spread pink over face and arms, green over dress and plain icing over feet.
- 3 Press popcorn onto head for hair. Use marshmallows at ends of arms for hands.
- 4 Decorate cake as shown.



1. Cut oblong cake to shape; assemble all pieces.



2. Spread colored icings over head and body.



3. Use colored popcorn on round cake for hair.



4. Decorate feet with ribbon bows.

### HINT

Always place cake into position on your prepared board before you start to decorate. If you decorate a cake, then try to move it, you can undo all your good work. If you're worried about drips as you go, choose foil or foil-covered paper to cover the board—spills can easily be wiped off. In hot weather, refrigerate an iced cake if it has to stand for any length of time before the party, otherwise chocolates and candy may melt.



## Cool Cat



- 1 covered board
- 1 8- or 9-inch round Basic Butter Cake
- 1 quantity Fluffy Icing pink, caramel and black food coloring
- licorice strips
- 2 large white marshmallows
- 2 small round black candies

1 Cut cake into cat face shape, as shown. Place cake in position on prepared board.  
2 Tint 2 tablespoons icing pale pink, 2 tablespoons black and  $\frac{1}{2}$  cup icing dark caramel. Tint all but 2 tablespoons of the remaining icing pale caramel. Mark cat's facial features onto the cake with a skewer and pipe features onto cake with the plain icing. Fill in

mouth with pink icing.  
3 Spread muzzle with dark caramel icing, nose with black. Spread pale caramel icing over remainder of cake. Make pink triangles in ears.  
4 Outline muzzle and features with black, as shown. Cut licorice strips and use for eyebrows and whiskers; use black candy for pupils of marshmallow eyes. Complete cake, as illustrated.

### HINT

Let your children help decorate the cake if they wish. The cake may not be as professional as you would like, but your children will love it and be proud of their contribution.



1. Cut cake into cat shape, as shown, and place on board.



2. Mark out facial features and pipe with plain icing. Fill mouth with pink icing.



3. Ice muzzle with dark caramel, nose with black, rest of face with pale caramel.



4. Outline face with black, and decorate with licorice strips and candy.



## Perfect Parfait



1 covered board  
1 13 x 9 x 2-inch Basic Butter Cake  
4 purchased cupcakes  
1 quantity Fluffy Icing  
yellow, violet, caramel and pink food coloring  
colored sprinkles  
assorted candy

1 Cut the rectangular cake into the shape of a tall parfait glass, and place it onto the prepared board. Position the cupcakes at the top of the glass, as shown, cutting one of them into pieces to make the top look more like realistic scoops of ice cream.

2 Leave 1 cup icing plain. Tint  $\frac{1}{3}$  cup icing violet,  $\frac{1}{3}$  pink,  $\frac{1}{4}$  cup caramel and remainder yellow. Spread caramel over base of glass.

3 Spread colored icings onto cake, as shown. Swirl plain icing over cupcakes.

4 Decorate cupcakes with colored sprinkles. Decorate the body of the glass with candy, as illustrated. We've chosen candy in the same colors as the icings, but you can use contrasting colors, if you prefer.



1. Cut cake into glass shape; top with cupcakes.



2. Spread base of parfait glass with caramel icing.



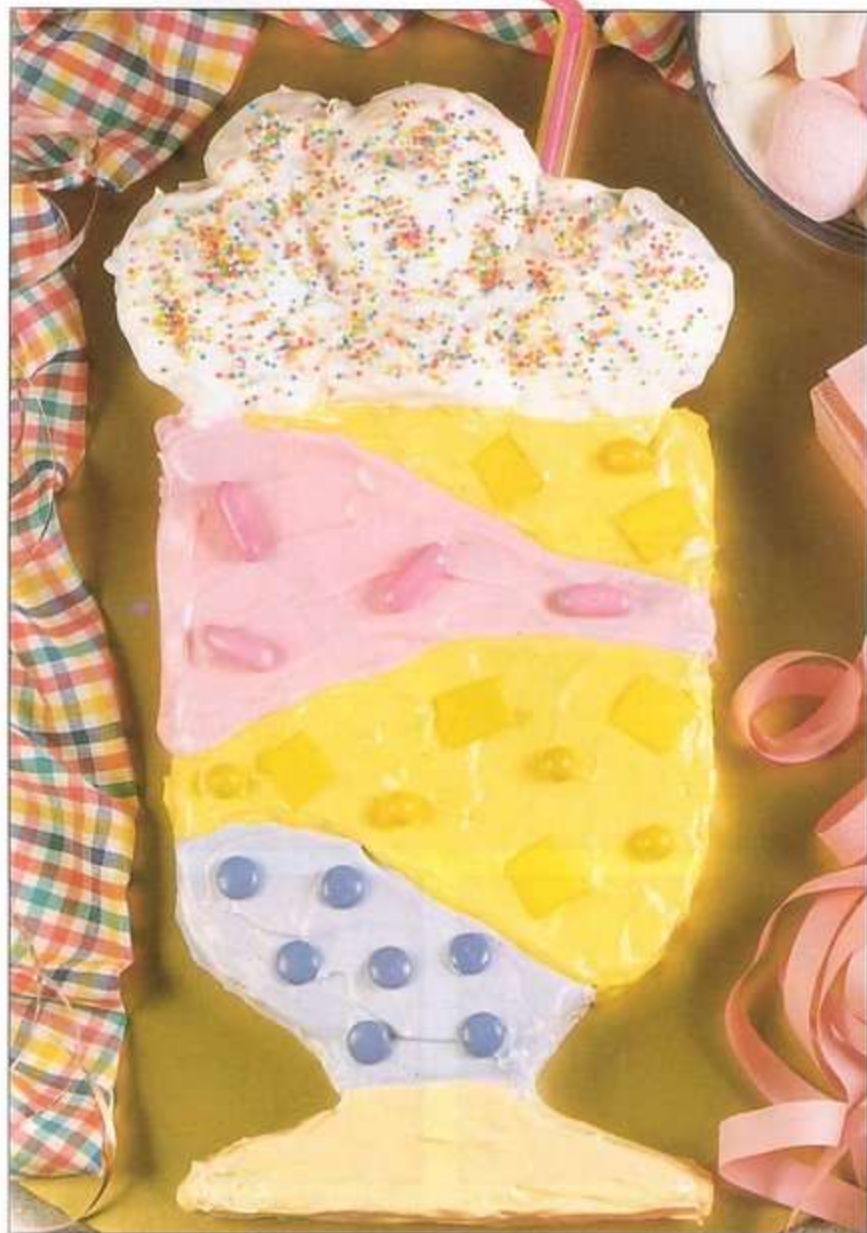
3. Ice rest of glass and cupcakes, as shown.



4. Finish with candy and sprinkles.

### HINT

Place flaked or shredded coconut into a sealable plastic bag with 1 drop food coloring. Close bag and rub color into coconut with fingertips to desired shade, adding more color, if necessary. You can get a very interesting effect by using multi-colored coconut on iced cakes. To toast coconut, spread on a baking sheet and bake at 350°F about 5 minutes or until golden, stirring regularly.







1. Cut into sides and curve end of loaf cake to shape dog's body.



2. Place muffins and cake pieces into place to form the parts of the dog's body.

## Rusty the Dog



- 1 covered board
- 1 9 x 5 x 2-inch Basic Butter Cake loaf
- 2 large muffins
- 1 8-inch square Basic Butter Cake
- 2 quantities Basic Butter Cream
- yellow food coloring
- $\frac{1}{4}$  cup unsweetened cocoa powder, sifted
- 1 teaspoon shredded coconut
- assorted candy

- 1 Place loaf cake onto a cutting board, right side up. Round ends of cake. Cut curves into sides of cake for body.
- 2 Position on prepared board. Trim muffin for head to fit against body, as shown. Cut rounded tops off remaining muffin and cut in half vertically to form 2 half-circles. Cut a portion of

the square cake into four 1 x 4-inch rectangles. Attach a muffin half to either side of cake for hind legs. Position small cake rectangles onto board for front legs and paws of hind legs. Cut remaining cake to form ears and tail. Assemble, as shown.

3 Tint  $\frac{1}{4}$  icing yellow. Leave 2 tablespoons icing plain. Stir 2-3 teaspoons cocoa powder into yellow icing to make a caramel color. Combine remaining icing with remaining cocoa; blend until smooth. Spread caramel icing over entire cake.

4 Place dark-brown icing onto back and top of head. Use a fork to spread the brown and plain icing to other parts of the body. Decorate, as illustrated.



3. Cover the whole cake with caramel icing.



4. Spread brown icing with fork. Decorate with coconut and candy.



## Rabbit Surprise



1 covered board  
1 13 x 9 x 2-inch Basic Butter Cake  
1 8-inch square Basic Butter Cake  
1 quantity Fluffy Icing  
black and pink food coloring  
large pink or white marshmallows, cut in half, or miniature colored marshmallows  
licorice strips  
assorted candy

1 Cut rectangular cake into rabbit head, as shown. Cut square cake into hat, as shown. (Note that rabbit is popping out of upside-down hat.) Assemble cakes on board. Divide icing in half. Tint one portion black;  $\frac{1}{3}$  cup pale pink, and remaining icing pale grey.  
2 Spread black icing smoothly over hat. Swirl grey icing over head.  
3 Pipe pink icing onto rabbit for ears and eyebrows, as shown.  
4 Press marshmallows in straight rows onto hat. Decorate rabbit head with candy, as illustrated, using licorice strips for the whiskers, a pale pink jelly bean for the nose and a piece of red candy for the mouth.



1. Shape cakes for head and hat.



2. Ice hat in black, rabbit head in pale grey.



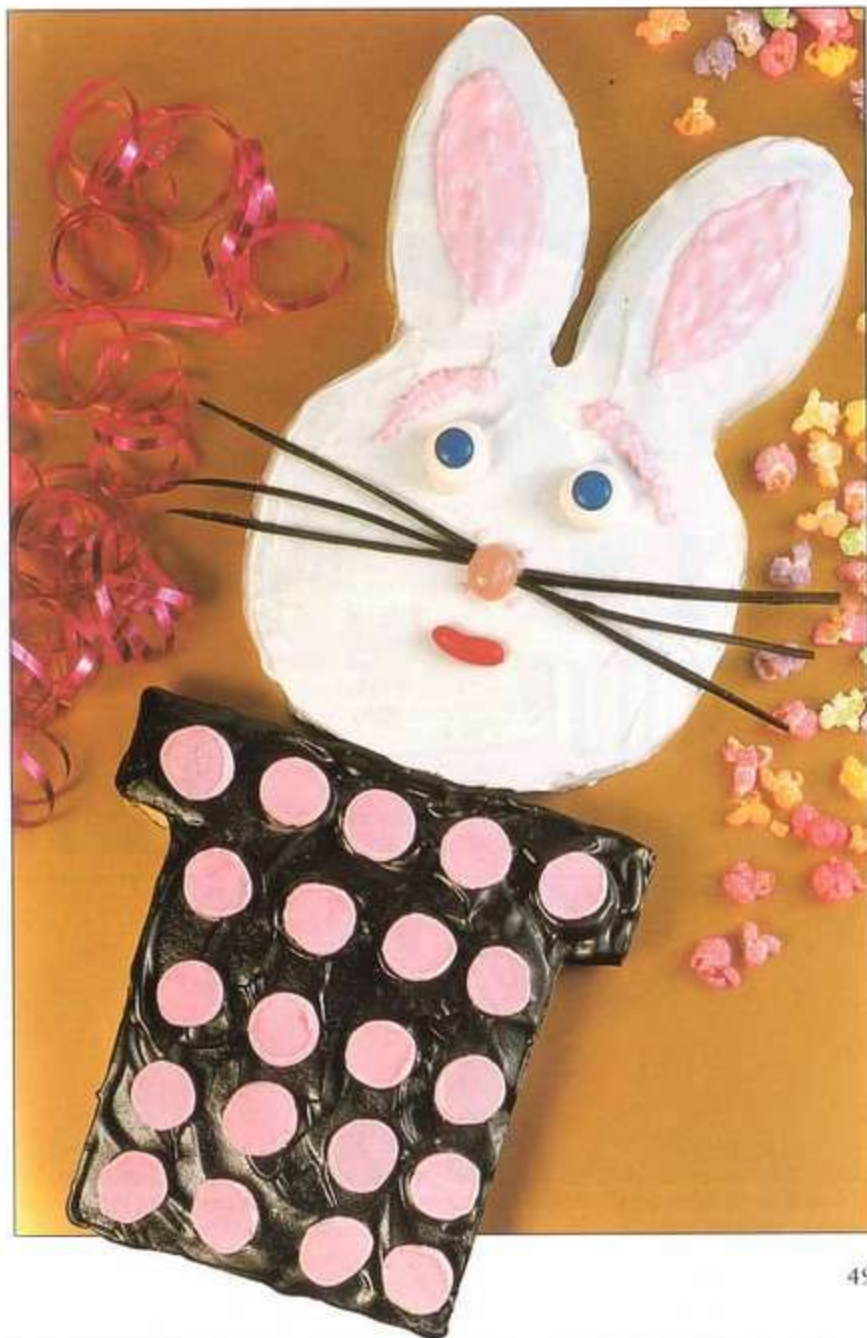
3. Use pink icing for details on ears and face.



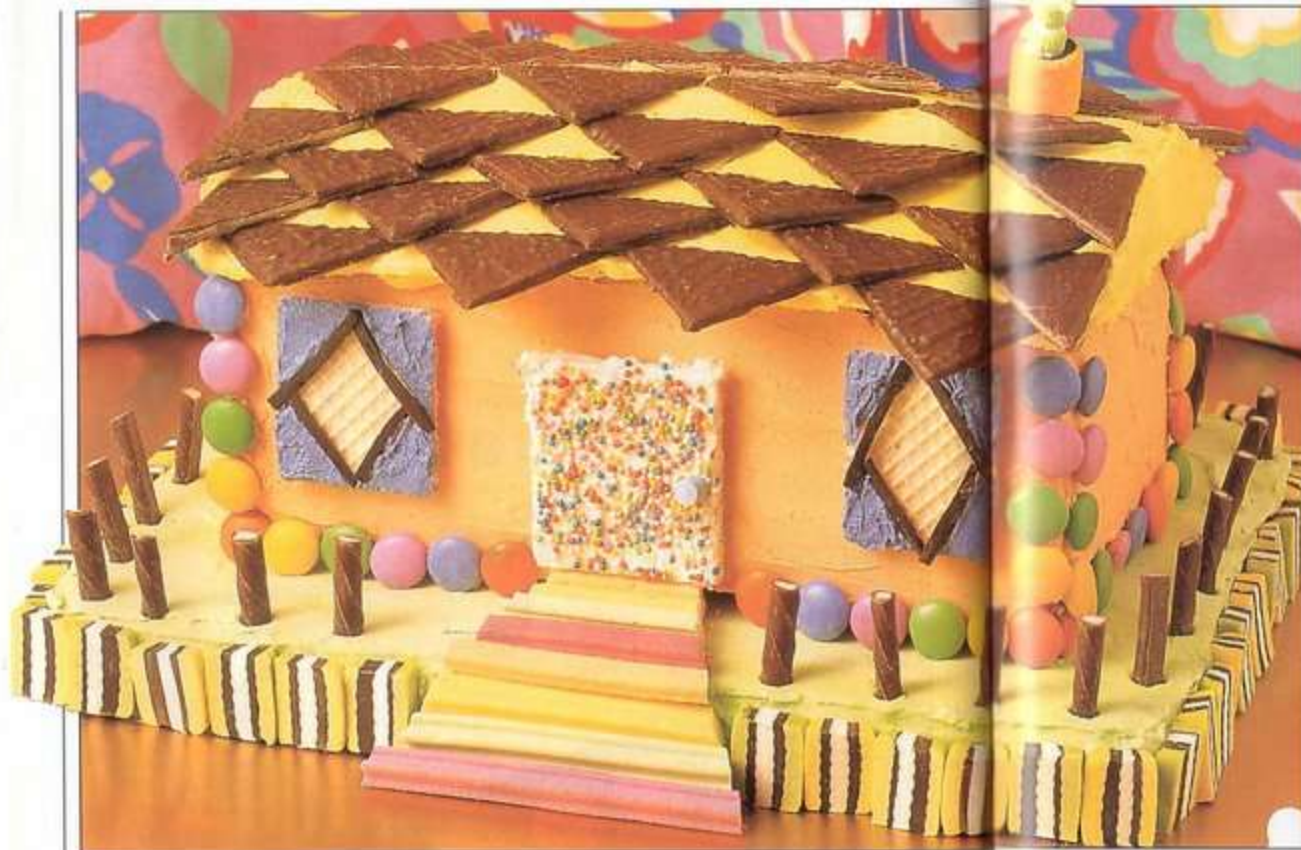
4. Decorate with marshmallows and candy.

### HINT

Choosing candy for decorating is great fun, and tests your ingenuity. Popcorn and licorice makes good hair. Whites of eyes can be made with marshmallows, adding little colored candy-covered chocolate pieces for irises. You'll find it's easiest to use a sharp knife to cut sugar- and chocolate-coated candy. Licorice and marshmallows, lace, braid and ribbon are best cut with scissors.







## Candy Cottage



1 covered board  
1 13 x 9 x 2-inch Basic Butter Cake  
2 frozen 7½ x 3-inch pound cakes, thawed  
2 quantities Basic Butter Cream  
yellow, apricot, green and violet food coloring  
chocolate-covered graham crackers  
small rectangular candy colored sprinkles  
assorted candy and cookies

1 Place rectangular cake onto prepared board. Position one of the pound cakes in the center of rectangular cake for the house. Cut the other pound cake diagonally across each side, the length of the pound cake, to form a pitched roof. Position onto house as roof. Secure with a little icing.

2 Divide icing into three portions. Reserve 1 tablespoon plain icing. Tint one portion yellow, one portion apricot and remainder green. Spread green icing over base, then apricot over house, followed by the yellow roof. Tint remaining yellow icing violet; use for curtains on windows.

3 Cut graham crackers in half diagonally. Position onto roof, as shown.

4 Make steps with bubble gum sticks or licorice twists; arrange rectangular candy around the front and sides of the cottage. Spread one cookie with reserved plain icing and decorate with sprinkles. This makes the front door. Use the other cookies for the windows. Don't forget the chimney. Decorate, as shown.



1. Cut pound cake diagonally across whole length to make pitched roof.



2. Spread base with green icing, house with apricot, and roof with yellow.



3. Cover roof with tiles made of graham crackers cut in half diagonally.



4. Trim with candy for steps, fence and front door, and finally the chimney.



## Dreadful Dinosaur



1 covered board  
2 8- or 9-inch round Basic Butter Cakes  
1 quantity Basic Butter Cream  
green and red food coloring  
round milk chocolate mints, cut in half  
green gumdrop leaves  
candy for toes, eyes and brow

- 1 Cut one cake in half. Cut two half circles along flat side of each cake half, as shown.
- 2 Cut second cake, as shown in photograph.
- 3 Assemble cake on prepared board, but do not attach head. Tint all but  $\frac{1}{3}$  cup icing green. Tint 3 teaspoons icing red; leave rest plain.
- 4 Spread green icing over entire cake. Attach head to body using

skewers; ice head. Use a fork to spread plain icing randomly over body. Pipe red mouth onto cake. Cut gumdrop leaves down the center and arrange along dinosaur's head and back. Press chocolate mints over body at an angle. Complete cake with candy, as illustrated.

## HINT

For cake creature mouths try candy snakes, a red jelly bean, or candy lips. Black whiskers can be made from licorice strips and white whiskers from shredded coconut. Finely cut licorice makes good eyelashes and brows.



1. Cut one cake in half, then cut out half circles with cutter.



2. Cut second cake, as shown. This will form the center body of the dinosaur.



3. Assemble cake; ice body before attaching head with skewers then ice head.



4. Spread plain icing randomly over body. Finish dinosaur, as shown.





ESYHER

## Mr. Mouse



- 1 covered board
- 1 8- or 9-inch round Basic Butter Cake
- 1 quantity Basic Butter Cream
- black, red and yellow food coloring
- chocolate sprinkles
- 6 large round chocolate-covered cookies
- 1 large prune
- 1 large pink or white marshmallow candy for eyes

- 1 Carefully cut into one side of cake to form nose, as shown. Place leftover cake under face to form Mr. Mouse's rounded chin. Assemble the cake in position on prepared board.
- 2 Tint  $\frac{1}{4}$  cup icing black,  $\frac{1}{2}$  cup icing red, and make the remaining icing yellow. With a small metal spatula, spread yellow icing smoothly over entire face. Use a skewer to outline hair area. Fill area liberally with chocolate sprinkles, as shown.
- 3 Pipe outline of mouth onto cake with red icing, then fill in the area with red icing. Position three



1. Cut cake as shown; use cut-out piece for chin.



2. Ice face yellow; outline hair, cover with sprinkles.



3. Pipe and fill mouth. Outline features in black.



4. Add eyes, cookies for ears and prune for nose.

- chocolate cookies on each side of head for each ear. Use black icing to outline eyes, brows and lashes, as well as nose.
- 4 Position prune on tip of the nose, fill in eyes with candy, and place marshmallow on cheek.

### HINT

To make a cake of your child's favorite cartoon character, trace and then simplify it, keeping its identifying features. Use the colors associated with the character.



## Casey Caterpillar



1 covered board  
1 13 x 9 x 2-inch Basic Butter Cake  
1 cupcake or muffin  
1 quantity Fluffy Icing  
apricot and green food coloring  
jelly beans  
assorted candy  
plastic eyes  
sugar lips  
colored popcorn  
8 inches of colored ribbon

1 Cut cake in half lengthwise. Cut each half of cake crosswise into 6 pieces. Arrange cake pieces on prepared board as shown and place cupcake at front for head. Tint all but  $\frac{1}{4}$  cup icing apricot; tint reserved icing green.  
2 Spread apricot icing all over ends, top and sides of line of cake and over side of cupcake.

Spread top of cupcake with green icing.  
3 Press brightly colored candy randomly onto top, and pairs of jelly beans at intervals along sides of caterpillar as feet.  
4 Decorate, as shown.

**Note:** Casey Caterpillar is quick to assemble and could easily be made by children.

### HINT

For a busy cook, you can purchase pound cakes or miniature cream-filled cake rolls for this recipe. Simply cut the pound cake into twelve 3-inch pieces. Then you can make the icing or buy canned ready-to-spread icing from the grocery store.



1. Arrange cake pieces in wavy pattern on board for body, with cupcake for head.



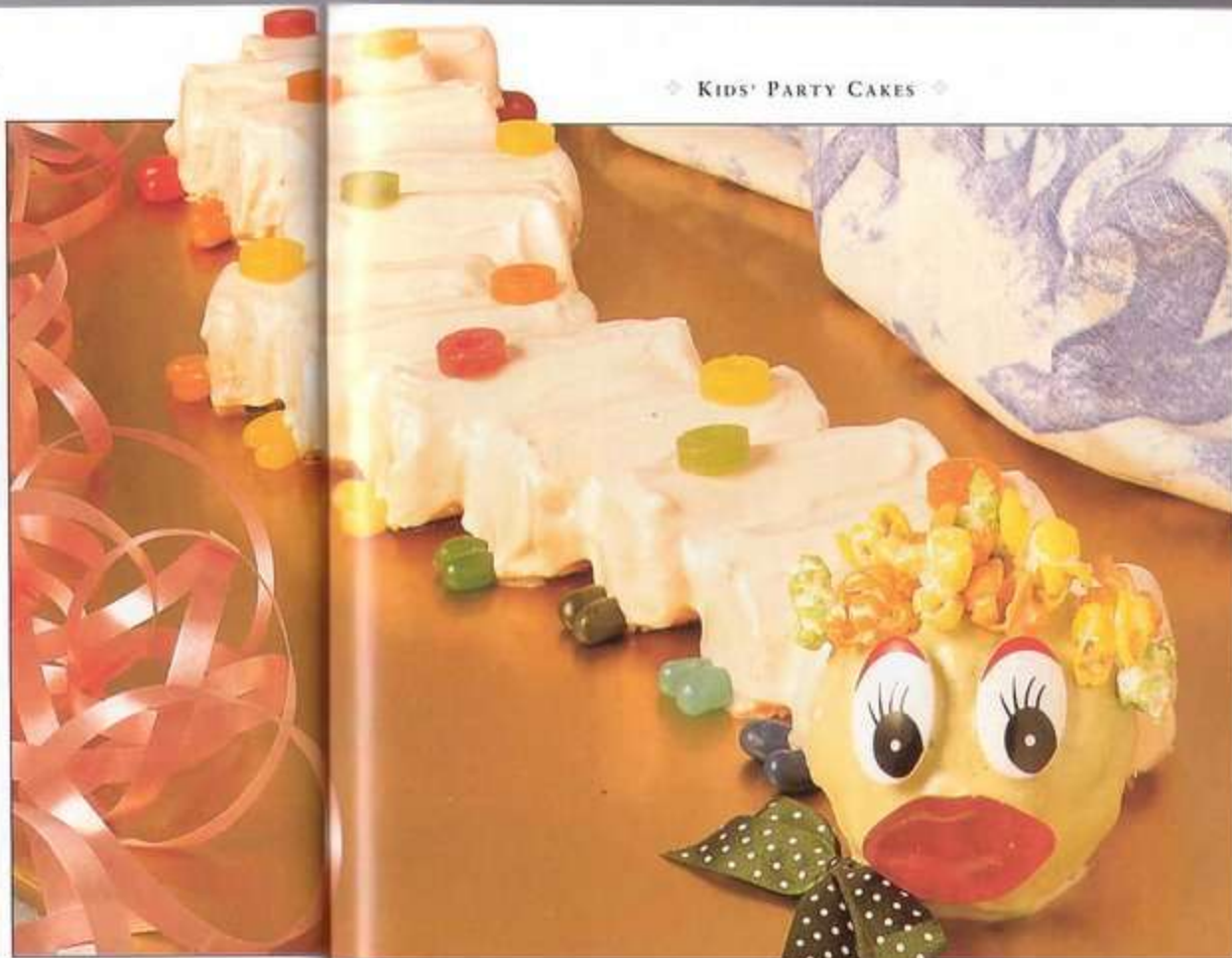
2. Cover ends, top and sides of body and side of head with plain icing.



3. Press candy randomly over caterpillar body; ice top of head green.



4. Place eyes and lips in position; add popcorn hair, and finally the bow.





## Soccer Field



1 covered board  
2 13 x 9 x 2-inch Basic Butter Cakes  
2 quantities Basic Butter Cream  
green food coloring  
½ cup flaked coconut  
plastic soccer team with goal posts

1 Place cakes side-by-side on board. Place coconut in plastic bag with 2 drops food coloring. Press between fingers to mix. Tint all but ¼ cup icing pale green.  
2 Ice cake green.  
3 Place a 13 x 9 x 2-inch cake pan across center of field. Sprinkle coconut around pan. Remove pan.  
4 Pipe field lines with plain icing. Position goal posts and players.



1. Place coconut and green food coloring in plastic bag and press between fingers.



2. Place cakes side-by-side on board and cover with green icing.



3. Sprinkle colored coconut around edges of the field.



4. Pipe lines onto cake as shown, and position players and goal posts.



# Tic-Tac-Toe



1 covered board  
1 13 x 9 x 2-inch Basic Butter Cake  
1 quantity Basic Butter Cream  
pink and violet food coloring  
licorice strips  
frosted rectangular cookies  
bubble gum sticks  
candy-coated chocolate pieces  
small piping bag

1 Place cake on prepared board. Tint all of icing deep pink except for 1 tablespoon. Tint the reserved icing violet. Spread pink icing smoothly over top of the cake.  
2 Press licorice strips onto cake to make squares, cutting as necessary to fit.

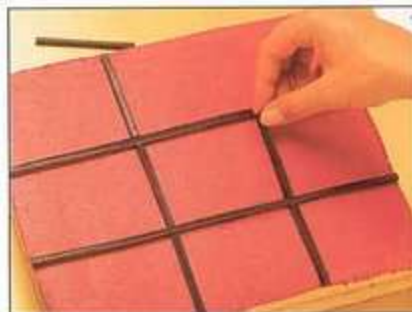
3 Press chocolate-coated candy pieces into squares to make 'o's' and use bubble gum sticks to make the 'x's'. Cut these to fit, as shown.  
4 Ice back of cookies and press around the sides of cake. With violet icing pipe 'you win' or 'happy birthday', or whatever is appropriate.

## HINT

There are all sorts of other board games you could make. For instance, you could try your hand at backgammon, Chinese checkers, or even chess—use plastic chess pieces, or as close as you can get to them using candy or cookies. Your child may have a particular favorite you could make.



1. Frost top of cake with pink icing.



2. Press long thin strips of licorice onto cake to form squares



3. Make 'o's' and 'x's' by pressing candy onto cake.



4. Press cookies around sides of cake as the finishing touch.





## Kimberly Kite



- 1 covered board
- 2 13 x 9 x 2-inch Basic Butter Cakes
- 1 quantity Fluffy Icing
- red food coloring
- colored sprinkles
- colored popcorn
- 2 chocolate-covered cookies
- assorted candy
- 3 feet of curling ribbon

- 1 Arrange cakes side-by-side on a cutting surface. Cut cakes into shape of kite, as shown. Cut leftover cake into 2½-inch triangles. Position the kite and triangles onto the prepared board.
- 2 Tint ¼ cup icing red; leave remainder plain. Spread plain icing over top and sides of kite and triangles.
- 3 Decorate tops of triangles with sprinkles.
- 4 Pipe on mouth, add other facial features.



1. Cut cakes into kite shape, as shown.



2. Cover kite shape and triangles with white icing.



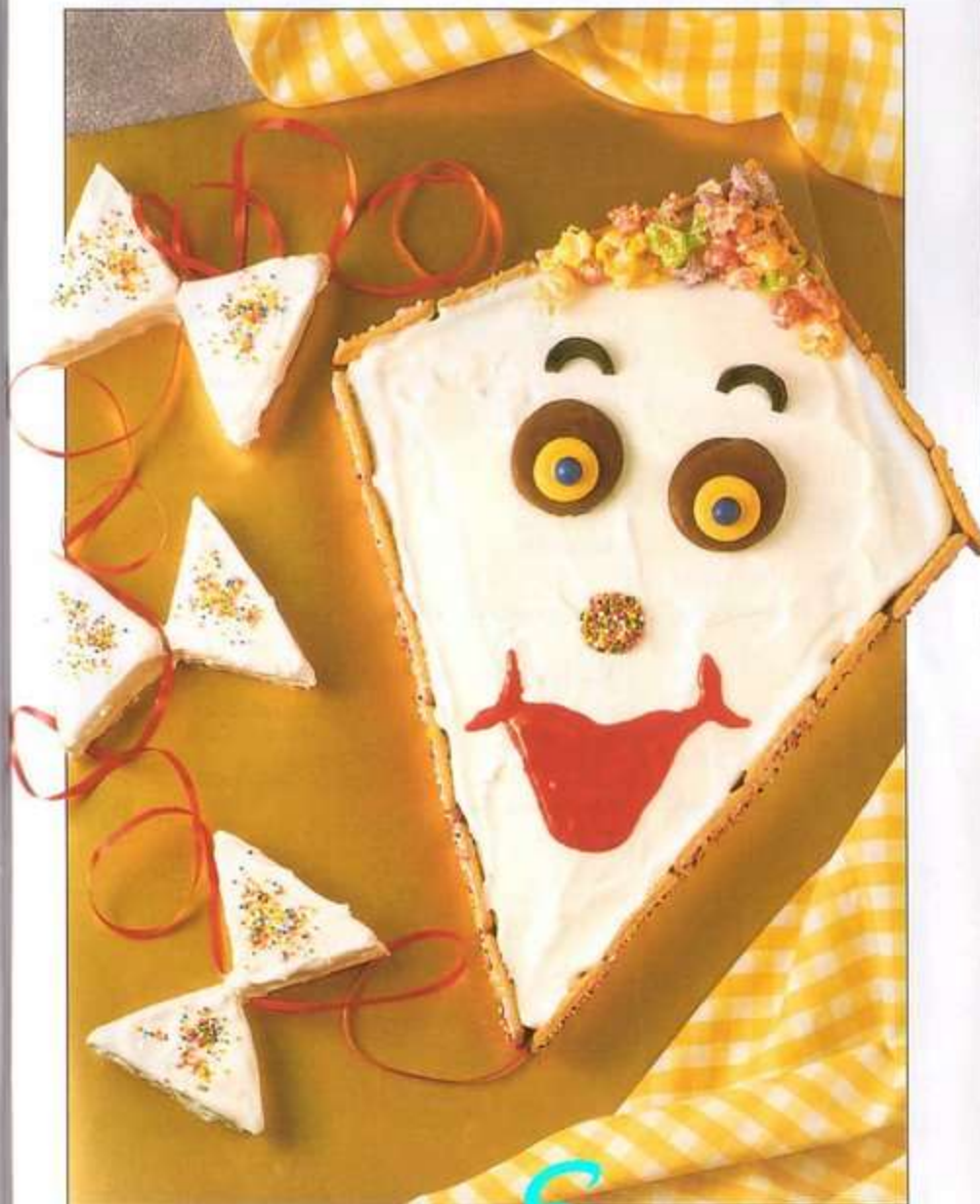
3. Decorate triangles with colored sprinkles.



4. Pipe on mouth, add other facial features.

### HINT

It's a lovely idea to make a cake that reflects your child's interests. You could make a baseball bat and ball, a football, a dart board, a book, or a basketball. More ambitious decorators could try a camera, a telephone or a computer. You could even try to make a portrait of your child, or show him or her engaged in some favorite activity. It doesn't have to be perfect—just be sure you get the eye and hair colors right.



ESTHER



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